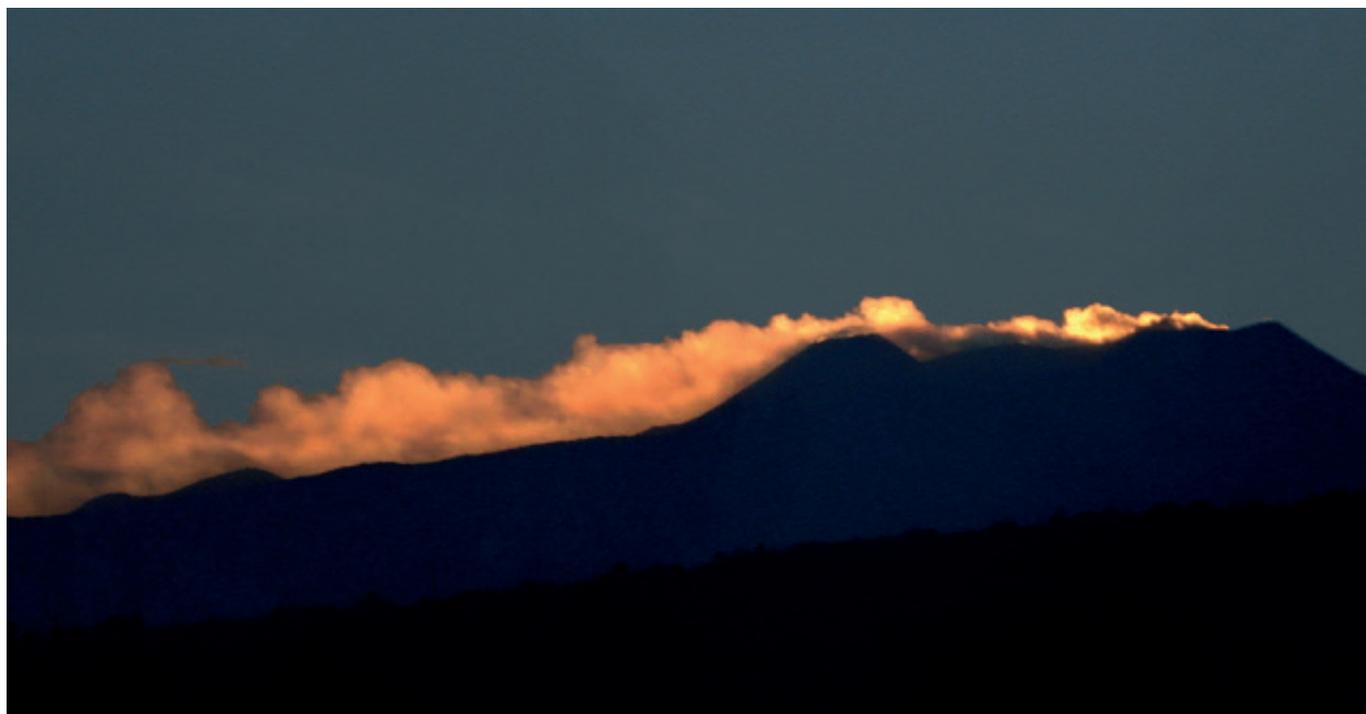


# SICILY

## GRILLO

# Grillo

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## GRILLO

Notwithstanding the fact that today, this white-fleshed grape is cultivated all over Sicily, it was initially particularly diffuse in the western part of the island. Its origins, however, are presumed to be in Puglia, probably brought over from the first Greek expeditions.

By the middle of the last century, more than 50% of the wine's production occurred in Sicily.

Generally compatible with the geological structure of the terrains on which it is cultivated, the grape reveals a gustative profile rather predisposed to flavor. Moreover, the Grillo is utilized as the fundamental grape in the production of Marsala, from which the wine derives its alcohol content.

In the past, it was often processed alongside other varieties such as Inzolia and Catarratto, but today it is usually vinified by itself.

# Grillo

## GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 YEARS)



LONG (more than 15 years)

# 89



### Terre Siciliane IGP Grillo 2016 FEUDO MACCARI

*Clean on the nose with notes of white fruit and citrus. The sip is tight and precise, with tart citrus from mid-mouth on, associated with balsamic touches that demonstrate the noble aspect of the "green feeling" of the vine. Rather long finish, thanks to a decisive salinity.*



# 88



### Sicilia DOC Grillo Mozia 2016 TASCA D'ALMERITA

*Delicate aromas, well-enough articulated on classic notes of citrus, but also on floral sensations of Sambuca flower and balsamic nuances of thyme. In the mouth, some white peach touches add to the juicy part from citrus, balancing the bitter side of the sip. Flavorful and almost sea-like finish.*



# 87



### Sicilia DOC Adènzia Bianco 2016 BAGLIO DEL CRISTO DI CAMPOBELLO

*Grape blend in which Grillo is never less than 50%. The remaining quantity is instead made up of the native l'Inzolia. Well-pronounced aromas that are never overbearing, recalling tart citrus such as lime and bergamot. In the mouth, a discreet dynamism. Mentholated, flavorful finish.*



# 86



### Erice DOC Grillo Aegades 2016 FAZIO

*Subtle aromas that for this reason must be sought out. Lime and a subtle balsamic vein of nettles and mint. Dry but not rigid mouth and a softer side of white-fleshed fruit. Flavorful foundation as expected from this varietal.*



# 86



### Sicilia DOC Bianco Maggiore 2016 RALLO

*Linear nose divided between citrusy and mentholated notes. In the mouth, after a brief aside of white peach, citrus becomes the protagonist, with both slightly bitter rind and a more juicy aspect on variations of lime and bergamot. Salty finish.*



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MAY 2017

SICILY - GRILLO  
WINE RANKING BY  
**MARCO TONELLI**

TASTING PERIOD  
**MAY 2017**

